

~~~Items and Prices subject to change~~~

## The Corner Kitchen Menus



[www.thecornerkitchen.com](http://www.thecornerkitchen.com)  
828 274-2439

### Breakfast

#### Biltmore Village Breakfast

Eggs any style with your choice of toast, and grits or potatoes  
2 Eggs \$5      3 Eggs \$6

#### Cream Cheese Scrambler

A mix of fluffy Scrambled Eggs with chives & Griddle Toasted Bagel \$8  
Add Smoked Salmon \$10

#### Homemade Corned Beef Hash

Topped with Poached eggs and with a light Horseradish sauce \$8

#### Hickory Nut Gap Chorizo and Eggs –

Locally produced Chorizo and Cheesy Scrambled Eggs, Salsa and Tortillas \$9

#### Boston Way Bagel and “Lox”

Griddle toasted bagel with Smoked Salmon, side of sliced Red onion, Tomato and Potatoes \$10

#### Omelet Choices

Three eggs, fluffy and tri-folded \$7  
Extra stuff \$1 each

#### Morning Fruit

An array of today’s freshest and best fruit to get you going right \$7

#### All Souls Breakfast Salad

A Variation on our Spinach Salad, with Chopped bacon, Blue Cheese, Toasted Pecans and Two eggs any style \$8

#### Pancakes

Three big ones with Syrup and Whipped Butter \$6 We’ll add fruit if you like \$7

#### F. S. Carbon Waffle

All the way from Buchanan, Michigan, and worth the trip \$6  
With seasonal Fruit \$7

#### Biscuits and Gravy

Real Biscuits and Real Sausage Gravy, Made right here \$5

Coffee, bottomless of course \$1.75  
Juices: O.J., Grapefruit, Apple Sm \$1.75 Lg \$3  
Milk, Whole or Skimmed, Soy \$1.50  
Grits, Stone ground and Creamy \$2  
Hashbrowns with Fresh Chives and a sprinkling of spice (Available Monday thru Friday) \$2  
Fried Grits with Cheddar Cheese \$3  
Smoked Brown Sugar Bacon \$2  
Country Patty Sausage/Links \$2  
Vegetarian Sausage Patties \$3  
Country Ham/Red-Eye Gravy \$3  
Buttermilk Biscuits \$2  
Croissant \$2  
Bagel with a dollop of Cream Cheese \$3  
White, Rye, Wheat Toast \$1

### Lunch

#### Corn & Crab Chowder w/Fresh Cilantro

Cup 3~  
Bowl 5~  
Cup 3~  
Bowl 5~

#### Today’s Soup

#### Village Green Salad Fresh Field Greens

with Spiced Nuts, Pickled onions, Asparagus and Apple Vinaigrette 5~

#### Banderilla Grilled Skewers with the very best and freshest accompaniments. 8~

Ploughman’s Lunch A cup of Soup, A side salad, Two Different cheeses & A slice of Country style Terrine Vegetarian Farmer, Roast Portobello 10~

Cool Grilled Chicken Salad Lavender Marinated grilled Chicken Breast, Cooled and tossed with Pickled lemons and Herbs & Served on Greens with Goat Cheese 10~

Fried Oyster Salad Lightly breaded and fried crisp, On Spinach Greens with Blue Cheese and Bacon crumbles, Diced tomato, Spiced pecans & Apple Vinaigrette 11~

Sweeten Creek Pot Pie Our Handmade take on a Traditional favorite. Made from Scratch with lots of Chicken, Vegetables, Mushroom in a White Wine Sauce 11~

Searred Salmon Cakes Panko Dusted with Lemon and Dill served over Cucumber Noodles and Horseradish Sauce 10~

Sesame Fried Catfish Served on an Asian Style Spinach Salad with Shredded Jicama and Jalapeno Tartar 10~

Tuna Croissant Simple, uncluttered Tuna Salad on your choice of Bread (we like it on a Croissant...) 9~

Reed Street Roast Beef Thin Sliced Sirloin of Beef on Pumpnickel bread with Herb havarti, Red onion Confit and a light Horseradish mayonnaise 9~

Biltmore Village Reuben House cooked Corned beef on griddle toasted Rye with melted Swiss and our own yummy Sauerkraut 9.50~

Non-exclusive Club Sandwich Ham, Turkey, Oven crisped Salami “bacon”, Two cheeses, Tomatoes, Lettuce. With Mayo on Wheat Toast 8.50~

Italian Cuban Sandwich Our own take on the classic “Cuban”. Ours gets Turkey, Prosciutto, Smoked Mozzarella, Pickle slices, Chimichurri Aioli and Arugula 9~

Roasted Portobello Sandwich Sliced and served open faced with warm Goat Cheese, Field Greens, Fresh Basil leaves and Pickled onions on a Griddled Ciabatta 10~

House Burger Certified Angus, grilled to your liking. Served on a Kaiser Roll (We also have our own homemade Black Bean Veggie Burgers!!) 9~  
With Bacon & Blue add 2~

### Dinner (Changes weekly)

#### Apps-

Corn and Crab Chowder Cup 4~  
Bowl 6~  
Today’s Soup Cup 4~  
Bowl 6~

Baby Arugula-Tossed with Toasted Walnuts, Shaved Fresh Pears & Bleu Cheese 7~

Corner Calamari- Crispy & Tossed with Jerk Seasoning, Peppers and Mango Mayo 10~

Banderilla- Pesto Shrimp Skewers on Small Caesar Salad in a Parmesan Basket 9~

Smoked Salmon Julienne-With Crispy Potatoes, Horseradish Sauce & Fresh Chives 11~

Corn Fried Oysters -Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle 8~

Almond Crusted Brie- On Crostinis with Melon Noodles and Balsamic Tossed Strawberries 9~

Sweet Potato Lobster Hash-Topped with Two Poached Eggs and Chive Caviar Sauce 12~

#### Entrees-

Blackberry Ketchup Pork Chop with Gingered Sweet Potatoes and Fried Green Tomatoes 21~

Peppered Tenderloin of Beef on Smashed Potatoes with Asparagus and Smoked Tomato Butter 26~

Mushroom Dusted Halibut over Roasted Beet Salad with Arugula and Lemon Butter 20~

Herb Roasted Springer Mountain Chicken on Brown Butter Wild Rice with Tarragon Pan Gravy 19~

Tempura NC Flounder on Sticky Rice with Pickled Cucumbers, Wasabi Mayo and Ponzu Sauce 22~

Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces 18~

Searred Wild Striped Bass in Saffron Tomato Nage with Soft Polenta and Pesto Ciabatta 21~

Moularde Duck Breast on Apple Duck Hash with Roasted Root Vegetables and Horseradish 22~

Local Exotic Mushroom Strudel with Zucchini Noodles, Spinach and Walnut Sage Sauce 18~

The Corner Kitchen, 3 Boston Way,  
Historic Biltmore Village  
Asheville, NC 28803 (828) 274-2439

Hours: Breakfast 7:30-11 am,  
Lunch 11:30 am-3pm Monday thru Friday

#### Dinner Open Nightly at 5PM

Brunch served each Saturday 7:30 AM to 3 pm and Sunday From 9 AM to 3 PM

A Gratuity of 18% is added to parties of 6 or more  
We are a smoke-free restaurant

Wi-Fi HotSpot

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